



TOULOUSE LAUTREC

RESTAURANT & JAZZ CLUB

MAIN MENU

LIGHT BITES

Merguez Lamb Sausage Bites	7
Iberico Ham Croquettes (4) <i>Aïoli</i>	6
Cheese Croquettes (3) <i>Aïoli</i>	6
Houmous & Olive Oil <i>Bread</i>	6
Gordal Green Olives	5
Smoked Almonds	5
Black Truffle Crisps	4
Bread & Butter Basket	4
Gluten Free Bread	2

SHARING BOARDS

Charcuterie Board	12/23
<i>Cured Meats, Gherkins</i>	
French Cheeseboard	12/23
<i>Quince, Celery, Biscuits</i>	
Mixed Charcuterie & Cheeseboard	24
Vegan Green Selection	17
<i>Houmous, Olives, Ratatouille, Avocado, Salad, Balsamic Dip</i>	
All served with bread & butter	

STARTERS

SMOKED SALMON <i>Warm Blini, Dill & Cucumber Crème Fraîche, Lemon & Parsley Dressing</i>	12
KING PRAWNS VOL-AU-VENT <i>Puff Pastry, Chestnut Mushroom & Garlic Cream Sauce</i>	12
FRENCH ONION SOUP <i>Rich Veal Stock, Gruyère Cheese Croûton</i>	11
WILD SNAILS <i>Garlic Butter & Parsley Breadcrumbs (1/2 doz or doz)</i>	10/19
SEARED FOIE GRAS <i>Prune Jam, Toasted Brioche, Bacon Crumb</i>	17
GOAT CHEESE <i>Crispy Leaf Salad, Beetroot, Toasted Walnuts</i>	10

MAIN COURSES

STEAK TARTARE <i>Prepared at the Table, to Your Preference - Raw Bavette, Thick Cut Chips, Salad, Thin Toasts</i>	30
DUCK LEG CONFIT <i>Salt-baked Celeriac, Tender stem Broccoli, Orange Sauce</i>	24
SEABREAM <i>Ratatouille, Balsamic & Olive Oil Dressing</i>	24
LAMB SHOULDER <i>24hr Slow-Cooked, Green Beans, New Potatoes, Redcurrant Jus</i>	26
GUINEA FOWL <i>Green Beans, Mashed Potato, Chestnut Mushroom & Garlic Cream Sauce</i>	24
MUSHROOM CASSOULET <i>Wild & Cultivated Mushrooms, Plant Butter, Haricot Beans, Parsley Crumb - Vg</i>	22
CASSOULET <i>Confit Duck, Toulouse Sausage, Smoked Pork Belly, Haricot Beans, Parsley Crumb</i>	26

STEAKS

RIB-EYE 320g <i>32-Day Matured</i>	36
FILLET 220g <i>32-Day Matured</i>	38
TOMAHAWK 1.1kg <i>Carved at the Table, to Share</i>	85

SAUCES

<i>Creamy Green Peppercorn, Béarnaise, Hollandaise, Redcurrant Jus, Garlic Butter, Creamy Garlic Mushroom</i>	3.5
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SIDES

Thick Cut Chips	5.5
Truffle & Parmesan Thick Cut Chips	7.5
Buttered Mashed Potato	5.5
Sauté Green Beans	5.5
Mixed Salad	5
Ratatouille	6
Creamy Garlic Spinach	7
Sauté Mushrooms	6

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12.5% service charge will be added to your bill. This is shared between all staff.



TOULOUSE LAUTREC

RESTAURANT & JAZZ CLUB

BREAKFAST & LUNCH MENU

LIGHT BITES

Merguez Lamb Sausage Bites	7
Iberico Ham Croquettes (4) <i>Aïoli</i>	6
Cheese Croquettes (3) <i>Aïoli</i>	6
Tempura Prawns (5) <i>Mayonnaise</i>	9
Duck Rillettes <i>Bread</i>	8
Pork Farmhouse Paté <i>Bread</i>	8
Houmous & Olive Oil <i>Bread</i>	6
Bread & Butter Basket	4
Gluten Free Bread	2

SMOOTHIES & JUICES

BERRY BURST	4.5
<i>Blackberry, Strawberry, Raspberry & Blueberry</i>	
TROPICAL DELIGHT	4.5
<i>Mango, Peach & Passionfruit</i>	
GO GO GREEN	4.5
<i>Apple, Mango, Spinach & Kale</i>	
DETOX ZING	4.5
<i>Banana, Pineapple, Spinach, Cucumber, Lemon & Ginger</i>	
ORANGE or APPLE JUICE	3.5

BRUNCH (Served before 4pm)

CLASSIC BREAKFAST	15
<i>Toulouse Sausage, Thick Cut Pork Belly, Cherry Tomatoes, Chestnut Mushrooms, 2 Free-range Eggs. Served with Baguette</i>	
SHAKSHOUKA	14
<i>Merguez Sausage Casserole, Spiced Tomato Sauce, Egg. Served with Baguette</i>	
SMOKED SALMON	14
<i>Smoked Salmon, Poached Egg, Avocado, Baguette, Shallot, Lemon & Caper Olive Oil</i>	
AVOCADO TOAST Vg	12
<i>Avocado, Cherry Tomatoes, Baguette, Vegan Basil Pesto, Olive Oil, Toasted Seeds</i>	
TWO POACHED EGGS <i>Baguette, Hollandaise Sauce</i>	
<i>Benedict Thick Cut Pork Belly</i>	13
<i>Royale Smoked Salmon</i>	14
<i>Florentine Spinach</i>	12
BRIOCHE FRENCH TOAST	9
<i>Extras: Thick Cut Pork Belly +3 Maple Syrup +2 Hot Chocolate +2 Chantilly Cream +2</i>	
FRESHLY BAKED MADELEINES	x3 for 7 / x6 for 12
<i>Served with Lemon Curd</i>	
FRESHLY BAKED PASTRIES <i>Cooked to order (15 minutes)</i>	12
<i>Basket of 9 Mini Pastries with a selection of Preserves & Honey</i>	

BAR SNACKS

Gordal Green Olives	5
Smoked Almonds	5
Black Truffle Crisps	4

BAGUETTES (Served before 4pm)

Smoked Salmon <i>Dill & Cucumber Crème Fraîche</i>	12
Serrano Ham & Brie de Meaux <i>Red Onion Jam</i>	12
Toulouse Sausage <i>Dijon Mustard & Crispy Onion</i>	10
Steak Sandwich <i>Dijonnaise</i>	16
All served with side salad	

KIDS (Under 12)

Toulouse Sausage <i>Chips or Mash</i>	8
Baked Salmon <i>Chips or Salad</i>	10
Crispy Chicken Fillet <i>Chips or Salad</i>	8

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DESSERTS

Our Signature Crème Brulée	8
Dark Chocolate Fondant	9
<i>Salted Caramel Ice Cream</i>	
French Apple Tart	9
<i>Vanilla Ice Cream</i>	
Ice Cream Profiterole	8
<i>Hot Dark Chocolate Sauce</i>	
Ice Cream <i>with Gavottes</i>	7
<i>Salted Caramel & Vanilla</i>	
Freshly Baked Madeleines	x3 for 7
<i>Served with Lemon Curd</i>	x6 for 12

CHEESE

Selection of French Cheeses	
<i>Bread, Crackers, Quince & Celery</i>	
<i>Small (4 pieces)</i>	12
<i>Large (8 pieces)</i>	23

TEA & COFFEE

<i>Espresso, Americano</i>	3
<i>Cappuccino, Latte, Flat White</i>	4
<i>Mocha, Hot Chocolate</i>	4.5
<i>Selection of Teas</i>	3
<i>Fresh Mint Tea</i>	3.5

SWEET WINE & PORT

<i>Côteaux du Layon</i>	6.5 / 42
<i>Glass 70ml Bottle 500ml</i>	
<i>Late Harvest Sauvignon Blanc</i>	6.5 / 35
<i>Glass 70ml Bottle 375ml</i>	
<i>Barros LBV Port</i>	6.2 / 64
<i>Glass 70ml Bottle 750ml</i>	
<i>Vouvray</i>	5.2 / 49
<i>Glass 70ml Bottle 750ml</i>	
<i>Sauternes 375ml</i>	50
<i>Barros Colheita Port 1996 750ml</i>	98
<i>Legend Rivesaltes 1974 750ml</i>	298

DIGESTIFS 50ml

<i>Baileys</i>	8
<i>Disaronno Amaretto</i>	8
<i>Cointreau</i>	8
<i>Grand Marnier</i>	8
<i>Limoncello</i>	8
<i>Wolfschmidt Kummel</i>	8
<i>Poire William</i>	14
<i>Tres Vieux Marc, de Bourgogne</i>	14
<i>Vielle Prune</i>	14
<i>Calvados VSOP</i>	11
<i>Courvoisier VS</i>	11
<i>Armagnac VS</i>	12
<i>Remy Martin VSOP</i>	14
<i>Glenmorangie 12 Year Highland</i>	12
<i>Laphroaig 10 Year Islay</i>	14
<i>Hatozaki Japanese blended</i>	16
<i>The Macallan 12 Year Highland Double Cask</i>	18